



HOUSE OF BAMBOO

竹苑酒家

TROPICAL DRINKS

BEACH BOY — Made with Vodka and Coconut Milk 2.95
ZOMBIE — Original Recipe 2.95
PIYI — Fresh Crushed Pineapple Juices and Rum 2.95
SCORPION — Served in a Bowl, Will Make
You Feel Like One 2.75; Double 5.50
NAVY GROG — Just as Tasty as it is Strong 2.75

WINE LIST

HOUSE OF BAMBOO
Proudly Presents Select California Wines
ROSE — BURGUNDY — CHABLIS
Half Carafe 2.25 Full Carafe 4.50

RED WINES
CABERNET SAUVIGNON, Almaden 6.00
GAMAY BEAUJOLAIS, Almaden 6.00

WHITE WINES
PINOT CHARDONNAY, Almaden 6.00
CHENIN BLANC, Almaden 5.50
GREEN HUNGARIAN, Weibel 5.25
Semi-sweet, Big Fruity Flavor
LIEBFRÄUMLICH, Blue Nun 7.00
GREY RIESLING, Almaden 5.50

ROSE' WINES
GRENVACHE ROSE, Almaden 6.00
MATEUS ROSE 6.00
LANGERS ROSE 6.00

SPARKLING WINES
LE DOMAINE EXTRA DRY CHAMPAGNE 7.50
CHRISTIAN BROTHERS BRUT CHAMPAGNE 8.00
CHRISTIAN BROTHERS SPARKLING BURGUNDY 8.00
CHRISTIAN BROTHERS COLD DUCÉ 8.00

ORIENTAL WINES
JAPANESE RICE WINE (Ozeki) 1.50
Hot Saki in Tokuri
WONG FU, Chinese 4.00
Created specifically to complement oriental food

BEERS
IMPORTED 1.25

No Substitutions Please!

BAMBOO SPECIAL DINNERS

For Each Extra Plate \$2.50 — Children Under 12 \$1.25

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| DINNER A — 5.45 Per Person FOR TWO OR MORE PERSONS CHICKEN EGG FLOWER SOUP FRIED SHRIMP CRAB PUFF CHICKEN CHOW MEIN SWEET AND SOUR PORK FRIED RICE • 3 Persons Add: Beef with Chinese Green • 4 Persons Add: Bar-B-Q Pork, Chow Fun Fortune Cookies, Almond Cookies, Tea Included | DINNER B — 6.45 Per Person FOR TWO OR MORE PERSONS CHICKEN EGG FLOWER SOUP FRIED SHRIMP EGG ROLL CRAB PUFF BAR-B-Q PORK WITH CHINESE PEAS CHICKEN STICK IN PINEAPPLE SAUCE FRIED RICE • 3 Persons Add: Almond Chicken • 4 Persons Add: Beef with Silver Noodle Fortune Cookies, Almond Cookies, Tea Included |
| DINNER C — 7.45 Per Person FOR TWO OR MORE PERSONS WON TON SOUP Appetizer: FRIED SHRIMP, BAR-B-Q RIBS EGG ROLL, CRAB PUFF CASHEW CHICKEN SWEET AND SOUR CHICKEN FRIED RICE • 3 Persons Add: Beef with Oyster Sauce • 4 Persons Add: Shrimp and Lobster Sauce Fortune Cookies, Almond Cookies, Tea Included | DINNER D — 8.95 Per Person FOR TWO OR MORE PERSONS WON TON SOUP Appetizer: FRIED SHRIMP, BAR-B-Q RIBS, EGG ROLL RUMAKI PAPER WRAPPED CHICKEN CRABMEAT WITH WINE SAUCE DOUBLE MUSHROOM CHICKEN SPECIAL FRIED RICE • 3 Persons Add: Chinese Pressed Duck • 4 Persons Add: Pineapple Lobster Dessert: Ice Cream Fortune Cookies, Almond Cookies, Tea Included |
| DINNER E — 4.95 Per Person FOR TWO OR MORE PERSONS VEGETARIAN EGG FLOWER SOUP FRIED RICE VEGETABLE CHOW MEIN MUSHROOM EGG FOO YOUNG FRIED WON TON • 3 Persons Add: Tomato Chow Yau • 4 Persons Add: Almond Dice Fortune Cookies, Almond Cookies, Tea Included | |

INDIVIDUAL SINGLE DINNERS

EGG FOO YOUNG, Fried Shrimp & Fried Rice 4.25
SWEET AND SOUR PORK, Fried Shrimp
and Fried Rice 4.95
SWEET AND SOUR CHICKEN STICK, Fried
Shrimp and Fried Rice 4.65
GOURMET INDIVIDUAL DINNER
(Appetizer: Fried Shrimp, Egg Roll, Crab Puff, Bar-B-Q Rib, Cashew Chicken and Fried Rice) 6.45

MIXED GREEN (with Your Choice of Pork,
Chicken or Shrimp), Fried Shrimp &
Fried Rice 4.65
CHOW MEIN (with Your Choice of Pork,
Chicken or Shrimp), Fried Shrimp &
Fried Rice 4.65
ALMOND CHICKEN, Fried Shrimp &
Fried Rice 4.65

"It is better for the man to wait for food — than the food to wait for the man." — Old Oriental Proverb

A LA CARTE

FOR EACH EXTRA PLATE \$2.50 — CHILDREN UNDER 12 \$1.25

APPETIZERS
FRIED SHRIMP (6) 3.75
BACON WRAPPED SHRIMP (6) 4.75
EGG ROLL (2) 2.50
PAPER WRAPPED CHICKEN (6) 2.75
FIVE FLAVORED BARBECUED CHICKEN 4.50
PAPER WRAPPED BEEF (6) 2.75
FRIED WON TON with Sweet and Sour Sauce 2.25
SUMAI (6) 2.95
BAR-B-Q BABY RIBS (4) 3.65
BAR-B-Q TENDERLOIN PORK (Sliced) 3.65
CRAB PUFF (6) 2.95
RUMAKI (6) 2.75

BAMBOO SPECIAL APPETIZERS
BAMBOO STICK (4) 3.95
Best Marinated in Special Sauce on Bamboo Skewer
PU PU PLATTER 4.45
Egg Roll, Crab Puff, Barbecued Ribs, Chicken Stick

SOUP
CUP WON TON95
EGG FLOWER SOUP75
WON TON SOUP 2.75
WON WAN TON 5.75
ABALONE SOUP 4.25
CHINESE HEARTS OF GREEN SOUP 2.58

NOODLES
PORE NOODLES 2.75
CHICKEN NOODLES 3.00
WOH MEIN with Chicken and Vegetable 4.25
BEEF NOODLE with Oyster Sauce 4.15

DELECTABLE BAMBOO'S DELICACIES

Served with Steamed Rice

SONG GOO GAI QUE 5.45
Beef of Chicken Sautéed with Two Kinds of
Mushrooms, Water-Chestnuts, Bamboo Shoots,
Hearts of Celery and Snow Peas
HONG SAU GAI 5.25
Filet of Chicken in Egg Batter, Sautéed with Mushrooms,
Chinese Peas, Water-Chestnuts, Bamboo Shoots
in Oyster Sauce
MOO GOO GAI PAN 4.95
Filet of Chicken Sautéed with Mushrooms, Bamboo Shoots,
Water-Chestnuts and Chinese Pea Pods
CASHEW CHICKEN 5.45
Filet of Chicken, Water-Chestnuts, Bamboo Shoots, Hearts
of Celery, Chinese Peas, Mushrooms, Toasted Cashew
Nuts, All Sautéed in Rich Chicken Broth
CURRIED CHICKEN 5.25
Filet of Chicken, Sautéed, Flavored with Curry
ABALONE CHICKEN 5.75
Chunks of Abalone and Chicken, Mushrooms, Water-
Chestnuts, Bamboo Shoots, Hearts of Celery,
Sautéed with Oyster Sauce
FUNG GUNG HAR 5.75
Chicken Livers with Shrimp, Mushrooms, Water-Chestnuts,
Bamboo Shoots, Snow Peas, Cooked in Oyster Sauce
LOBSTER CANTONESE 8.25
Lobster Cooked in Black Bean Sauce with Minced Pork
and Egg to Add to its Delicious Flavor
LOBSTER MEATBALL 8.45
With Two Kinds of Mushrooms, Pea Pods, Bamboo
Shoots and Water-Chestnuts
CRABMEAT WITH WINE SAUCE 7.25
With Dice of Ham, Water-Chestnuts, and Snow Peas,
Cooked with Wine

EGG FOO YOUNG

PLAIN EGG FOO YOUNG 2.45
PORK EGG FOO YOUNG 2.65
MUSHROOM EGG FOO YOUNG 2.95
CHICKEN EGG FOO YOUNG 2.95
SHRIMP EGG FOO YOUNG 3.25

MIXED GREENS

Served with Steamed Rice
MIXED GREENS WITH PORK 3.50
MIXED GREENS WITH BEEF 3.75
MIXED GREENS WITH VEGETABLE 3.00
MIXED GREENS WITH SHRIMP 4.15
MIXED GREENS WITH CHICKEN 3.75

CHOW MEIN

Served with Crispy Noodles — Cantonese Style 60c Extra
BAMBOO SPECIAL 5.95
PORK CHOW MEIN 3.50
BEEF CHOW MEIN 3.75
SUB GUM CHOW MEIN 3.75
SHRIMP CHOW MEIN 4.15
CHICKEN CHOW MEIN 3.50
ALMOND CHICKEN CHOW MEIN 3.75
PAN FRIED NOODLE 1.50
CRISPY NOODLE60

RICE

PLAIN STEAMED RICE95
PLAIN FRIED RICE 2.25
PORK FRIED RICE 2.55
BEEF FRIED RICE 2.95
CHICKEN FRIED RICE 2.75
SHRIMP FRIED RICE 3.15
YOUNG CHOW FRIED RICE 3.50

SWEET AND SOUR

PINEAPPLE PORK 4.50
PINEAPPLE CHICKEN 4.75
PINEAPPLE CHICKEN STICK 3.75
PINEAPPLE SHRIMP 4.95
PINEAPPLE DUCK 4.95
LYCHEE DUCK 4.95
PINEAPPLE LOBSTER 7.95
SWEET AND SOUR SAUCE 1.25

AMERICAN DISHES

FRIED SHRIMP 5.95
BARBECUED SPARERIBS 6.25
Above Served with Soup or Salad, French Fries and Dinner Roll

TOP SIRLOIN STEAK 7.95
TERIYAKI STEAK (New York) 8.95

DESSERTS
ICE CREAM85
BEAN CURD85
ALMOND COOKIES (4)30
FORTUNE COOKIES (4)20

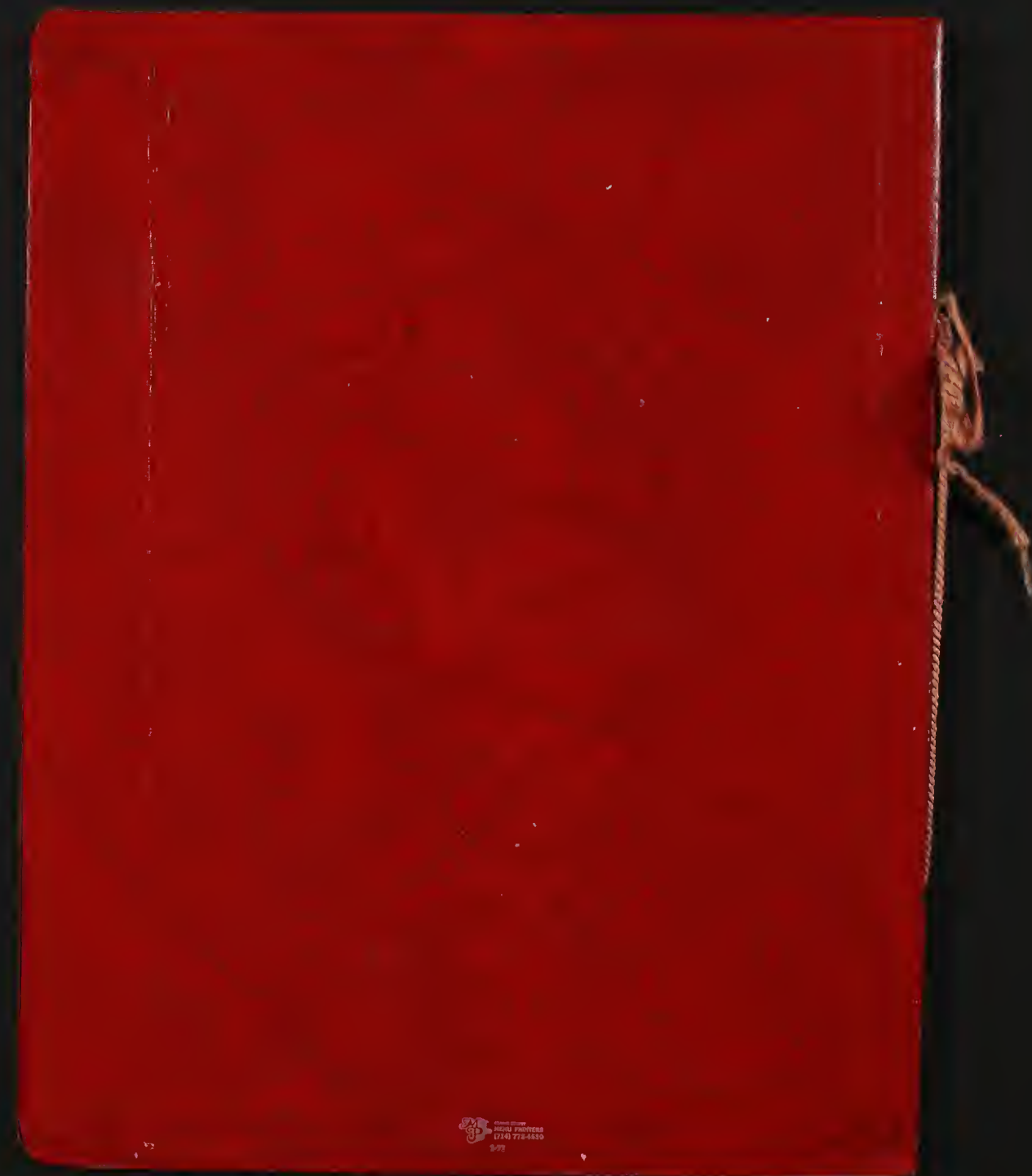
Sales Tax Will Be Added To All Taxable Items
Not Responsible For Lost or Stolen Articles

NO PERSONAL CHECKS, PLEASE!

BEVERAGES

COFFEE50
ORANGE JUICE75
MILK50
COCA-COLA50
7-UP50

We Reserve the Right To Refuse Service
Orange County Menu Printers, Inc. (714) 772-4530 — 1/77



EARLY DINER'S SPECIAL

Served 7 Days — Year Round — 4:00 to 6:00 p.m.

3.95 Complete Dinner

CHOICE OF ONE:

EGG FOO YOUNG • ALMOND CHICKEN
BEEF MIXED GREENS • CHICKEN CHOW MEIN
SWEET AND SOUR CHICKEN STICK

All Dinners Include:

Chinese Egg Flower Soup • Fried Fish
Fried or Steamed Rice
Almond Cookies • Fortune Cookies • Tea

皇宮

Imperial Palace

IMPERIAL PALACE • 皇宮博物館



頭 枱 APPETIZERS

Tasty morsels for those who feel that for this accasian, this day, they must hove something special, something ambrosial.

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| FRIED WON TON | 1.50 |
| HONEY BARBECUE SPARERIBS | 1.75 |
| Marinoted overnight in a tantalizing mixture of plum sauce, honey and wine ta give it flavor. | |
| CHICKEN WING IMPERIAL | 1.75 |
| Delectable chicken wing. Dipped in batter, fried to a crisp golden-brown. | |
| SPRING EGG ROLL | 1.75 |
| FRIED PRAWNS | 1.75 |
| Large fresh Gulf prawns dipped in botter of water chestnut flour and deep fried. | |
| SHRIMP PUFF | 1.95 |
| Minced Chinese mushraam with pork and fresh Boy shrimps, enfolded in wan ton paste pillaws. | |
| BARBECUE PORK | 1.95 |
| PARCHMENT CHICKEN | 2.95 |

“ Ancient eggs, shark’s fin soup, bitter melon . . . anything but Chop Suey ”



AUTHENTIC CHINESE DINNERS

IMPERIAL TREAT

\$3.95 per Person

SOUP - a la IMPERIAL

ENTREE

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| GOO LOO YUKE | BEEF IMPERIAL |
| Cubes of pork fried in peanut oil, with pineapple, green pepper, onions and preserved Chinese fruits in sweet and sour sauce. | Finely cut Sirloin of Beef, toss-cooked with snow peas, ham, boo shoots, mushrooms and vegetables. Crowned with crispy fan see. |
| ALMOND CHICKEN | |
| Diced boneless chicken meat sauteed with water chestnuts, mushrooms, Chinese vegetables and almond | |
| WHITE RICE | |
| SERVICE FOR FOUR INCLUDES: | GARRUPA SEE JUP |
| FOR SIX: | the above and WATER CHESTNUT CHOW YUKE |
| FOR EIGHT OR TEN: | the above and SNOW PEAS and BARBECUE PORK |
| OO LONG TEA • CHINESE COOKIES • GINGER OR COCONUT ICE CREAM | |

PALACE DELIGHT

\$4.75 per Person

APPETIZER - FRIED WON TON (Sweet and Sour Sauce)

SOUP - a la IMPERIAL

ENTREE

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| ALMOND PRESSED DUCK | CHICKEN IMPERIAL |
| Duckling steamed with special spices, boned and pressed into cakes with water chestnut flour, fried and served with sweet and sour sauce and a garnish of crushed almonds. | Sauteed Cubes of Breast Chicken, Ham, Abalone, Chinese Mushroom, Bamboo Shoots, Water Chestnuts and Snow Peas in Oyster Sauce. |
| SNOW PEAS PRAWNS | |
| Our Western cousins are fond of peas, but alas they throw away the best part when they discard the pod. Every Chinese knows that the whole pea pods properly | seasoned and tossed momentarily over a high flame are one of the best delicacies mortal man may savor. |
| WHITE RICE | |
| SERVICE FOR FOUR INCLUDES: | OYSTER SAUCE BEEF |
| FOR SIX: | the above MUSHROOMS and WATER CHESTNUT CHOW YUKE |
| FOR EIGHT OR TEN: | the above and LOBSTER KWANGTUNG |
| OO LONG TEA • CHINESE COOKIES • GINGER OR COCONUT ICE CREAM | |

EMPEROR GOURMET

\$5.95 per Person

SPRING EGG ROLL and HONEY SPARERIBS

SOUP - SIZZLING RICE

ENTREE

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| LICHEE CHICKEN | LOBSTER KWANGTUNG |
| Dipped in water chestnut flour batter and fried in peanut oil; with lichee, pineapple, onions and celery in a sweet and sour sauce. | Sliced Lobster meat sauteed with water chestnuts, Chinese mushrooms, snow peas and bamboo shoots. |
| PEKING BEEF | |
| Marinated cubes of Tenderloin Beef with green onion cooked with Imperial Spices. | |
| WHITE RICE | |
| SERVICE FOR FOUR INCLUDES: | MUSHROOM and B-B-Q PORK |
| FOR SIX: | the above and CASHEW NUTS CHICKEN |
| FOR EIGHT OR TEN: | the above and FRESH GINGER OYSTERS |
| OO LONG TEA • CHINESE COOKIES • GINGER OR COCONUT ICE CREAM | |

NO SUBSTITUTIONS ON ALL DINNERS • BARBECUED PORK FRIED RICE - 35c EXTRA PER PERSON

湯類 SOUPS

In the dim past of Chinese antiquity, much store was set in the health-giving qualities of liquids secured from cooked meats and vegetables. For Imperial banquets, very complicated soups were served. At home simpler soups were part of the daily menu. Here we offer you a selection of both.

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| WON TON SOUP | (for two) | \$1.25 |
| MUSTARD GREEN SOUP | (for two) | 1.25 |
| DICED WINTERMELON SOUP | (for two) | 1.95 |
| SHANGHAI SIZZLING RICE SOUP | (for two) | 2.50 |
| SZECHUAN SPICY SOUP | (for two) | 2.50 |
| BIRD'S NEST SOUP | (for two) | 2.95 |
| SHARK'S FIN SOUP | (for two) | 4.50 |
| * WINTERMELON SOUP IMPERIAL | (for four) | 7.50 |
| | (for eight) | 12.00 |

A whole wintermelon stuffed with diced Duck, Ham, Pork, bamboo shoots, Chinese mushrooms, and lotus seeds; steamed for half a day until permeated with enchanting flavors.

* GINSENG ROOT SOUP (for six) 12.00

Known to herbalists from time immemorial, this broth is made with ginseng steamed for ten hours with a whole Chicken.

* 24 hours advance notice is necessary.

瓜菜 VEGETABLES

Vegetables in the Chinese manner are prepared so that they remain crisp and succulent. The Chef's list of recipes for vegetable preparation is long. May we suggest the following?

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| CHINESE MUSTARD GREENS | 1.50 |
| BOK CHOY | 1.50 |
| | A Chinese leafy green. |
| BEAN SPROUTS | 1.25 |
| | Cooked and seasoned to a king's taste. |
| SNOW PEAS SAUTE | 1.75 |
| | Simply prepared with salt, oil and ginger. |
| FRESH ASPARAGUS IMPERIAL | 2.25 |
| | Tips of asparagus seasoned with rare spices (in season only). |



Minimum Service per Person \$1.50
NOT RESPONSIBLE FOR LOST ARTICLES

海鮮 SEAFOOD

魚 FISH

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| GARRUPA SOOCHOW | 2.50 |
| | Sliced fresh fillet of Cod, snow peas, onions, celery and water chestnuts. A favorite dish of Chinese epicures. |
| FIVE WILLOWS GARRUPA | 2.75 |
| | Deep fried cubes of Cod. Prepared with five preserved Chinese fruits, simmered in sweet and sour sauce. |
| SEE JUP GARRUPA | 2.50 |
| | Cubes of Fillet Cod, Green Pepper and Onion. Sautéed with Black Bean Sauce. |

龍蝦 LOBSTER

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| LOBSTER WITH SHELL | 3.50 |
| | Cubes of Lobster sautéed with black bean sauce. |
| LOBSTER KWANGTUNG | 3.95 |
| | Sliced Lobster meat sautéed with water chestnuts, Chinese mushrooms, snow peas and bamboo shoots. |
| SEE JUP LOBSTER | 3.95 |
| | Shelled cubes of Fresh Lobster Tail, finely cut Green Pepper and Onion sautéed in Black Bean Sauce. |

蝦 PRAWN OR SHRIMP

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| PRAWNS CURRY | 2.75 |
| DICED SHRIMPS AND PEAS | 2.50 |
| | Prepared with green peas. |
| PRAWNS IMPERIAL | 2.75 |
| | With tomato sauce or Soy Sauce, with shell. |
| PRAWNS WITH LOBSTER SAUCE | 2.95 |
| | Shelled fresh Prawns, toss-cooked with Pork, whipped eggs and Imperial lobster sauce. |
| BUTTERFLY PRAWNS | 2.95 |
| | Wrapped in Bacon, deep fried to a golden-brown. |
| SWEET AND SOUR PRAWNS | 2.95 |

蚧 CRAB

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| CRAB CANTONESE | 3.75 |
| | Your choice of fresh disjointed Crab cooked either in black bean sauce or tomato and curry (in Season only). |

蜆 OYSTERS

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| FRESH GINGER ROOT OYSTERS | 2.50 |
| | Sautéed with green onion and soy sauce. |
| OYSTER a la IMPERIAL | 2.75 |
| | Diced Fresh Oysters in Scrambled Eggs. |
| LICHEE SCALLOP | 2.95 |
| | Sweet and Sour Fresh Eastern Scallops with Lichee, Pineapple, Green Pepper and Onion. |

肉類 MEATS

Please be assured that the Imperial Palace can prepare any special dish you desire. We welcome consultations with our maitre d'hotel.

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| TOMATO BEEF | 2.50 |
| | Sliced Tenderloin of Beef with tomatoes. |
| OYSTER SAUCE BEEF | 2.50 |
| | Sliced Sirloin of Beef prepared in oyster sauce. |
| GOO LOO YUK | 2.50 |
| | Cubes of pork fried in peanut oil; with pineapple, green pepper, onions and preserved Chinese fruits in sweet and sour sauce. |
| PEKING BEEF | 2.95 |
| | Marinated cubes of Tenderloin Beef with green onion cooked with Imperial Spices. |
| BEEF IMPERIAL | 2.75 |
| | Finely cut Sirloin of Beef, toss-cooked with snow peas, bamboo shoots, mushrooms and vegetables. Crowned with crispy fan see, long rice. |

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| SNOW PEAS | |
| | Our Western cousins are fond of peas, but alas, they throw away the best part when they discard the pod. Every Chinese knows that the whole pea pods properly seasoned and tossed momentarily over a high flame are one of the best delicacies mortal man may savor. |
| With Fresh Pork | |
| With Barbecued Pork, or | |
| With Beef | (per dish) 2.50 |
| With Fillet of Chicken, or | |
| With Fresh Prawns | (per dish) 2.75 |
| FRESH ASPARAGUS (in season only) | |
| With Beef | 2.75 |
| With Prawns or Chicken | 2.95 |



家禽 FOWL

雞 CHICKEN

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| ALMOND CHICKEN | 2.75 |
| | Boneless Chicken meat, water chestnuts, mushrooms, bamboo shoots and almonds. |
| CURRY CHICKEN | 2.75 |
| MUSHROOM CHICKEN | 2.95 |
| | With Chinese and button mushrooms, bamboo shoots and snow peas. |
| SEE JUP CHICKEN | 2.95 |
| | Boneless cubes of Chicken, sautéed with onions, hot pepper and black bean sauce. |
| WALNUT CHICKEN | 3.95 |
| | With snow peas and bamboo shoots. |
| CHICKEN IMPERIAL | 3.75 |
| | Sautéed Cubes of Breast Chicken, Ham, Abalone, Chinese Mushrooms, Bamboo Shoots, Water Chestnuts and Snow Peas in Oyster Sauce. |
| CHOW SAM DING a la SHANGHAI | 2.95 |
| | Diced Breast of Chicken, Prawns, Barbecued Pork, Mushroom, Water Chestnut and Almond. Sautéed with Plum Sauce. |



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| CASHEW NUTS CHICKEN | 3.50 |
| | Sautéed Fillet of Breast Chicken and Cashew Nuts. |
| LICHEE CHICKEN | 3.75 |
| | Dipped in water chestnut flour batter and fried in peanut oil; with lichee, pineapple, onions and celery in a sweet and sour sauce. |
| TOSSED CHICKEN IMPERIAL | (order) 3.95 |
| | Shredded fried chicken with green onions, Chinese parsley, chopped almonds, spices. Served warm, this is a gourmet's delight. (whole chicken) 9.75 |

鴨 DUCK

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| * IMPERIAL PEKING DUCK | (for six) 12.00 |
| | Whole Duckling rubbed with rare spices, dipped in honey water and hung to dry. Barbecued until crackling brown, then served with steamed buns, plum sauce and green onions. |
| BARBECUED DUCK SALAD | 3.75 |
| | With pineapple, celery, cherries, green onions and green peppers. Served cold. |
| ALMOND PRESSED DUCK | 2.75 |
| | Duckling steamed with special spices, boned and pressed into cakes with water chestnut flour, fried and served with sweet and sour sauce and a garnish of crushed almonds. |

白鵝 SQUAB

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| ROAST SQUAB IMPERIAL | 4.25 |
| | Marinated whole Squab in a spiced sauce, roasted until golden-brown and tender. |
| SQUAB CANTONESE | 4.25 |
| | Disjointed whole Squab dipped in water chestnut flour and deep fried. |
| SQUAB a la MACAO | 4.25 |
| | Marinated Whole Squab deep fried in Peanut Oil. |

* 24 hours advance notice is necessary.

蛋類 EGGS

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| EGG FOO YUNG | 2.25 |
| | Whipped eggs with diced barbecue pork, bean sprouts, green onion and celery. |
| With bay shrimps or crab meat | 2.75 |
| "THREE KINGDOM" EGGS | 3.00 |
| | The legendary 1,000-year-old duck egg is in reality only 100 days old. To the true gourmet, it is a high point in Chinese table delights. Here it is served with salted eggs and whipped fresh chicken eggs; these are steamed together. |

飯 RICE

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| RICE FRIED WITH BARBECUE PORK | 1.25 |
| RICE FRIED WITH BAY SHRIMP | 1.95 |

炒麵 CHOW MEIN

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| BEAN SPROUTS AND BARBECUED PORK CHOW MEIN (for one) | 2.50 | IMPERIAL CHICKEN CHOW MEIN (for one) | 2.95 |
| TOMATO AND BEEF CURRY CHOW MEIN (for one) | 2.75 | Finely cut Fresh Breast of Chicken, Chinese mushrooms, celery, bamboo shoots, snow peas, onions, and Virginia Ham; cooked with Pan Fried Noodles. | |
| TOMATO AND BEEF CHOW MEIN (for one) | 2.50 | ALMOND CHICKEN CHOW MEIN (for one) | 3.25 |
| PRAWN CHOW MEIN . . . (for one) | 2.95 | Diced chicken with mushrooms, tender bamboo shoots, fresh water chestnuts, crisp celery and onions; simmered in broth, mixed with Pan Fried Noodles and sprinkled with almonds. | |
| PLAIN PAN FRIED NOODLES (per order) | 1.95 | | |

THE IMPERIAL PALACE RESTAURANT

FOR EVERY AUSPICIOUS OCCASION

AUTHENTIC CHINESE BANQUETS

IN THE IMPERIAL PALACE STYLE

DELECTABLE DISHES SELECTED FROM THE BEST
OF OUR MANY FAVORITES

Consult our Maître d'hôtel
One day advance notice necessary
Phone YU 2-4440

DAILY
LUNCHEON — COCKTAILS — DINNER

Intimate dining for the connoisseur of Chinese cuisine, Imperial favorites from old China,
served against a background of museum pieces of ancient Chinese art.

皇朝舊模
宮庭新饌
細烹會何妨
置酒到家



五代石觀音半身像

POLYCHROME BLACK LIMESTONE BUST OF BODHISATTVA
Five Dynasties 906 - 959 A.D.

Ancient eggs, shark's fin or bird's nest soup, anything but Chop Suey . . .



Wan Fu A UNIQUE WHITE WINE FOR ORIENTAL FARE

7 this Day - Sunday June 15,
(1950)

67



Burning Desire 3.75
Pineapple Passion 3.50



Madame Butterfly 2.75



Headhunter 3.50
Chi-Chi 2.75



China Doll 2.75



SING-GAH!

May you enjoy the
pleasures of being
"ON TOP OF
THE WORLD"

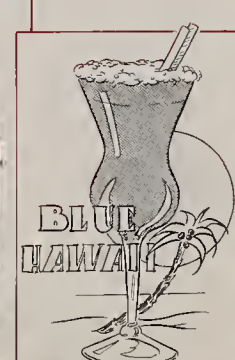
Taiwan Restaurant



Mai-Tai 2.95
Pina Colada 2.95
(peach or strawberry)
Hurricane 3.50



Zombie 3.95



Blue Hawaii 2.95



Yellow Bird 3.25
Singapore Sling .. 2.75



Aruba Sunset 2.75



WELCOME TO TAIWAN RESTAURANT

We are pleased to offer you the largest and finest selection of authentic Chinese Cuisine including Mandarin, Cantonese, & Szechuan

May You Enjoy Every Morsel

TAI-WAN GOURMET DINNER FOR 2 \$18.95

(Additional guests \$9.50 each)

Complete dinner includes:

- * Choice of War Wonton Soup or Hot & Sour Soup or Sizzling Rice Soup
- * 1/2 Deluxe Pu-Pu Platter
- Carafe of Chablis, Rose, or Burgundy Wine
- * Choice of 2 Entrees from the following:
 - Mou Shee Pork
 - War Bar Subgum
 - Tenderloin Steak & Broccoli
 - Steak Kew

- Lobster Cantonese
- Hai Yuk Sin Koo (Crab Meat)
- Sum Po Hopp (Pressed Duck)
- Fong Wong Gai (Chicken Stuffed with Ham)
- Lobster Yuk Seung
- Taiwan Special Steak
- Woo Hop Har (Shrimp wrapped in Bacon)
- Tai Jop Woi

* Choice of Dessert

VERY POPULAR SELECTIONS:

LUNG FUNG GUG KEW

Fresh Lobster Meat, Open Fried Chicken, Pea Pods, Water Chestnuts, Mushrooms, Bamboo Shoots, and Heart of Bok Toy; a true delicacy of the Orient.

7.25

TAI WAN SPECIAL STEAK

Our famous Tai Wan selected Porterhouse Steak, unerringly broiled, then thickly sliced and served with Bok Toy and Snow Peas on a sizzling platter with a quietly rich sauce, lightly flaked with garlic.

7.95

WAR BAR SUBGUM

Fresh Lobster Meat, Roast Pork, Shrimp, Chicken, all exquisitely flavored with Bamboo Shoots, Vegetables, Water Chestnuts, served on a sizzling hot platter.

7.50

FONG WONG GAI

Fried Boneless Chicken stuffed with sliced Virginia Ham, prepared with Vegetables, Bamboo Shoots, Water Chestnuts, Pea Pods, and our Chef's Special Sauce.

6.95

APPETIZERS

| | |
|--|--------|
| HONEY GARLIC SPARE RIBS..... | \$3.95 |
| EGG ROLL..... | .75 |
| SPARE RIBS (Large)..... | 6.25 |
| SPARE RIBS (Small)..... | 3.25 |
| ROAST PORK..... | 2.25 |
| SHRIMP TOAST (2)..... | 2.50 |
| MARINATED BONELESS CHICKEN IN FOIL (2)..... | 1.60 |
| FRIED WAN-TON (6)..... | 1.75 |
| BARBEQUED CHICKEN WINGS (10)..... | 2.50 |
| BATTER FRIED SHRIMP (Fong Mee Har) (2)..... | 2.00 |
| CHICKEN WING HAWAII..... | 2.95 |

DELUXE PU-PU PLATTER

7.50

... An exciting introduction to Chinese Cuisine: a sumptuous selection of Fried Wan-Ton, Rumaki, Fried Shrimp, Shrimp Toast, Chicken Wings, and Barbequed Spare Ribs, Chicken in Foil, and Egg Roll.

SOUPS

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| WAN-TON SOUP..... | 1.00 |
| WAR WAN-TON SOUP (Pork, Shrimp & Mixed Vegetables)..... | 1.50 |
| EGG DROP SOUP..... | .75 |
| CHICKEN RICE SOUP..... | .75 |
| CHICKEN NOODLE SOUP..... | .75 |
| ROAST PORK YACKAMEIN (Fresh Egg Noodles)..... | 1.95 |
| SUICHO CHICKEN YACKAMEIN (Fresh Egg Noodles)..... | 1.95 |
| CHINESE VEGETABLE SOUP..... | .75 |
| HOT and SOUR SOUP (for 2)..... | 3.00 |
| SIZZLING RICE SOUP (for 2)..... | 2.95 |

Complete Full Course Dinners

Choice of
Chicken Rice Soup, Wan-Ton Soup, Egg Drop Soup,
or Tomato Juice.

| | |
|---|------|
| 1. Chicken Chow Mein, Fried Rice, and Egg Roll..... | 4.95 |
| 2. Shrimp Chow Mein, Fried Rice, and Egg Roll..... | 5.25 |
| 3. Subgum Chow Mein, Fried Rice, and Egg Roll..... | 4.95 |
| 4. Pepper Steak, Fried Rice, and Egg Roll..... | 5.25 |
| 5. Barbequed Spare Ribs, Chow Mein, and Fried Rice..... | 6.25 |
| 6. Shrimp with Lobster Sauce, Fried Rice, and Egg Roll..... | 6.25 |
| 7. Sweet and Sour Pork, Fried Rice, and Egg Roll..... | 5.25 |
| 8. Moo-Goo Guy Pan, Fried Rice, and Egg Roll..... | 5.25 |

Served with a Pot of Chinese Tea.

Choice of Desserts:
Ice Cream, Almond Cookies, Fortune Cookies,
Kumquats, Sliced Pineapple, and Jello.

FOR TWO PERSONS.

(Choice of one from Group A, and one from Group B) 13.95

FOR THREE PERSONS.

(Choice of one from Group A, and two from Group B) 20.95

FOR FOUR PERSONS.

(Choice of two from Group A, and two from Group B) 27.95

FOR FIVE PERSONS.

(Choice of two from Group A, and three from Group B) 34.95

FOR SIX PERSONS.

(Choice of three from Group A, and three from Group B) 41.95

FOR SEVEN PERSONS.

(Choice of three from Group A, and four from Group B) 48.95

FOR EIGHT PERSONS.

(Choice of four from Group A, and four from Group B) 55.95

GROUP A:

Shrimp with Lobster Sauce (1.00 extra)
Moo-Goo Guy Pan
Live Lobster, Cantonese (\$2.00 extra)
Bo Lo Gai Pau
Subgum Lobster Chow Mein
Beef with Snow Peas
Fried Chicken Cantonese Style
Boneless Almond Duck
Mushroom Chow Yai
White Meat Chicken Chow Mein
Roast Pork Almond Dug
Chow Har Look (1.00 extra)
Chicken Lo Mein
Sweet and Sour Pork, Chicken
Barbequed Spare Ribs (\$2.50 extra)

GROUP B:

Chicken Chow Mein
Beef with Chinese Vegetables
Shrimp with Bean Sprouts
Subgum Chicken Chow Mein
Green Pepper Steak with Onions
Roast Pork, Chinese Vegetable
Roast Pork Lo Mein
Chicken Egg Foo Young
Shrimp Chop Suey
Beef with Tomato
Shrimp with Chinese Vegetable
Chicken Fried Rice
Pork Chop Suey
Beef Chow Mein
Roast Pork with Bean Sprouts
Shrimp Chow Mein
Roast Pork Fried Rice
Shrimp Fried Rice
Beef with Bean Sprouts
Subgum Egg Foo Young

Includes Choice of:

Chicken Rice Soup, Wan-Ton Soup or Egg Drop Soup, or Tomato Juice,
One Egg Roll, or Fong Mee Har (Shrimp) per person.

All served with Boiled Rice and a Pot of Chinese Tea.

Choice of Desserts:

Ice Cream, Almond Cookies, Fortune Cookies, Kumquats, Sliced Pineapple, and Jello.

DINNER for ONE

DINNERS for 2 or MORE

Note: Any substitution of items from Group A in place of items Group B an additional charge of \$1.00 will be made.

Discover other delicious
oriental delicacies in our special

GOURMET MENU

on the back page.

SEA FOODS

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|---|------|
| SHRIMP WITH LOBSTER SAUCE Whole Jumbo Shrimp with Minced Pork, seasoned with a dash of Garlic, blended in a smooth Egg Sauce. | 6.95 |
| SHRIMP & ASPARAGUS Shrimp sauteed with fresh tender Asparagus. In season. | 6.25 |
| SHRIMP OING Shrimp with Celery and Chinese Greens, to which is added Sweet Water Chestnuts, Mushrooms, Bamboo Shoots, and Blanched Almonds. | 6.25 |
| WOO HOP HAR Fresh Jumbo Shrimp, split open, dipped in Egg and Flour Batter, and crisply sauteed in Peanut Oil. Each piece wrapped in Bacon, and plied with an exotic sauce. | 6.95 |
| SHRIMP BOK TOY Shrimp, intimately involved in a White Sauce, and thoroughly cooked with Garden-Fresh Bok-Toy. | 6.25 |
| CHOW HAR LOOK Jumbo Shrimp with Tomato and Onion Sauce. | 6.95 |
| SHRIMP WITH SNOW PEAS SHRIMP WITH BROCCOLI | 6.25 |
| LIVE LOBSTER, CANTONESE Fresh Lobster, chopped into dainty morsels, then mixed with minced Pork Tenderloin, seasoned with rare and delicately-flavored Cantonese Spices, and blended in soft Egg Sauce. | 9.95 |
| WAR BAR HOY SIN Fresh Lobster, Crab Meat, Shrimp, Scallops, sauteed with finely-cut Vegetables, Water Chestnuts and Snow Peas. | 7.95 |
| HAI YOKE SIN KEW Fresh Crab Sauce seasoned with imported Tai Wan Mushrooms Bamboo Shoots, Water Chestnuts and Snow Peas. | 7.50 |
| LOBSTER KEW A delicately contrived saute of Lobster Chunks, deep fried, Chinese Mushrooms, and juicy Chinese Vegetables. | 7.50 |
| HONG SUEY HAR KEW Fresh Jumbo Breaded Shrimp, deep fried, served with Bok-Toy, Mushrooms, Peapods, Water Chestnuts, and Bamboo Shoots. (An exotic dish without meat.) | 6.95 |

CHICKEN and DUCK

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| LICHEE HOPP Golden Brown Long Island Duckling, boned and served in a luscious Sweet and Sour Sauce with Lichee and a dash of Chinese Liquor. | 6.25 |
| CHICKEN TAI WAN Strips of Boneless White Chicken Breast Meat, deep fried, sauteed with imported Tai Wan Mushrooms, Water Chestnuts, Pea Pods, Bamboo Shoots, and Crushed Almonds. | 6.25 |
| BONELESS CHICKEN CANTONESE Boneless Chicken, deep-fried in a moderately seasoned batter, and served with selected Chinese Vegetables and Mushrooms. | 5.50 |
| SUM PO HOPP Golden Brown Duck, cooked with diced Chicken and Roast Pork, sauteed with Mushrooms, Water Chestnuts, Green Peas, and Bamboo Shoots. | 6.95 |
| BONELESS ALMONO DUCK Long Island Duckling with Mushroom Sauce and Crushed Almonds, surmounted with Lettuce. | 6.25 |
| CANTONESE CHOW MEIN Pan fried Noodles topped with Chicken, Roast Pork and Chinese Vegetables. | 6.25 |
| CHICKEN HAWAII Strips of Chicken Breast deep fried, sauteed with Pineapple Chunks | 5.95 |
| BO LO GAI PAN Pineapple tidbits sauteed with sliced Chicken Meat, Snow Pea Pods, and a Pungent Sauce | 5.95 |
| HON SU GAI Strips of Boneless Chicken, dipped in Egg Batter, deep-fried in Peanut Oil, cooked with finely-cut Vegetables, Mushrooms, Bamboo Shoots, and Water Chestnuts. | 5.95 |
| MOO-GOO GAI PAN Tender White Meat Chicken, sliced to extreme thinness, blended with Button Mushrooms, Celery, Chinese Green Vegetables, and Bamboo Shoots. | 5.95 |
| CHICKEN GAI OING Chicken with Celery and Chinese Greens, to which is added Sweet Water Chestnuts, Mushrooms, Bamboo Shoots, and Blanched Almonds. | 5.95 |

BEEF and PORK

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| BEEF ALMONO OING Diced Beef and Almonds, Chinese Bok-Toy, Water Chestnuts, Bamboo Shoots. | 5.50 |
| BEEF TOMATO Beef Tenderloin, thinly sliced and cooked with Tomato. | 4.95 |
| BEEF PEPPER STEAK Beef Tenderloin, thinly sliced, and cooked with sliced Green Pepper, Onion, and Brown Sugar. | 4.95 |
| BEEF WITH BEAN SPROUTS | 4.95 |
| STEAK KEW Tenderloin of Beef, cut into chunks, and mixed with Chinese Mushrooms, Water Chestnuts, and Chinese Vegetables. | 6.50 |
| MUSHROOM CHOW YOKE Beef or Pork, Mushrooms, Bamboo Shoots, Water Chestnuts, Snow Peas blended in Oyster Sauce. | 6.25 |
| BEEF ASPARAGUS In season. Beef sauteed with fresh tender Asparagus. | 5.95 |
| BEEF WITH SNOW PEAS | 5.50 |
| ROAST PORK BOK-TOY Roast Pork, thinly sliced and thoroughly cooked in Oyster Sauce with Garden-Fresh Chinese Celery (Bok-Toy). | 4.95 |
| BEEF BOK-TOY Same as above, except we use Beef. | 4.95 |
| ROAST PORK ALMONO OING Diced Roast Pork and Almonds, Chinese Vegetables, Water Chestnuts, Bamboo Shoots. | 5.25 |
| SUBGUM WAN-TON Delicious Chinese Ravioli: little pockets of pastry stuffed with Chopped Meat, deep fried to golden brown, Barbequed Pork, Fresh Lobster, Shrimp. Served with Pea Pods, Chinese Garden Greens, and blended in a flavorful Sauce. | 6.95 |

SWEET and SOUR ORIENTALE

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|---|------|
| SWEET AND SOUR CHICKEN Select Chicken cooked in a Pungent Sauce, which involves Pineapple, Peppers, and Tomatoes. | 5.25 |
| SWEET AND SOUR PORK Tender Pork cooked in a mixture of Imported Pickles | 5.25 |
| SWEET AND SOUR LOBSTER Chunk Lobster cooked in Sweet and Sour Sauce. | 6.50 |
| SWEET AND SOUR SHRIMP Choicest Shrimp cooked in Sweet and Sour Sauce | 6.25 |

VEGETARIAN'S DELIGHT

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|---|------|
| OEUNG GOO OOW FOO Fresh Bean Cake cooked gently with Chinese Black Mushrooms in a richly seasoned sauce. | 4.95 |
| FAH SANG MOO GOO OING A generous portion of cashews mixed with fresh mushrooms and Chinese vegetables. | 4.25 |
| TAIWAN'S SUPER MIXED CHINESE VEGETABLES Every vegetable we can find in the kitchen stir fried deliciously with a subtle sauce. | 4.25 |
| MUSHROOM OMELET A LA TAIWAN Fresh mushrooms, Bean Sprouts, Onions, Green Peppers stirred together gently with eggs and prepared to Taiwan perfection. | 3.95 |
| SALADS CHEF SALAD 1.50 SHRIMP SALAD 2.95 LETTUCE AND TOMATO 1.25 CHICKEN SALAD 2.50 | |
| BEVERAGES TEA (Small) .50 TEA (Large) .75 MILK .50 SOFT DRINKS .50 | |
| DESSERTS .50 | |

CHOP SUEY

(With Rice)

| | |
|--------------------------|------|
| CHICKEN CHOP SUEY | 3.95 |
| SHRIMP CHOP SUEY | 4.25 |
| BEEF CHOP SUEY | 4.25 |
| VEGETABLE CHOP SUEY | 3.95 |
| LOBSTER CHOP SUEY | 4.95 |
| PORK CHOP SUEY | 3.95 |
| SUBGUM CHICKEN CHOP SUEY | 4.25 |
| SUBGUM SHRIMP CHOP SUEY | 4.50 |

CHOW MEIN

(With Crisp Noodles and Rice)

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|--------------------------|------|
| CHICKEN CHOW MEIN | 3.95 |
| SHRIMP CHOW MEIN | 4.25 |
| BEEF CHOW MEIN | 4.25 |
| VEGETABLE CHOW MEIN | 3.95 |
| LOBSTER CHOW MEIN | 4.95 |
| SUBGUM CHICKEN CHOW MEIN | 4.25 |
| SUBGUM SHRIMP CHOW MEIN | 4.25 |
| PORK CHOW MEIN | 3.95 |

SOFT NOODLE

(Lo Mein)

| | |
|--------------------|------|
| ROAST PORK LO MEIN | 4.50 |
| BEEF LO MEIN | 4.75 |
| SHRIMP LO MEIN | 4.95 |
| CHICKEN LO MEIN | 4.95 |
| SUBGUM LO MEIN | 5.25 |
| LOBSTER LO MEIN | 5.95 |

FOO YOUNG

(Omelette with Gravy)

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|----------------------|------|
| ROAST PORK FOO YOUNG | 4.25 |
| CHICKEN FOO YOUNG | 4.25 |
| MUSHROOM FOO YOUNG | 4.25 |
| SHRIMP FOO YOUNG | 4.75 |
| LOBSTER FOO YOUNG | 4.95 |
| SUBGUM FOO YOUNG | 4.25 |
| HAM FOO YOUNG | 4.25 |

FRIED RICE

| | |
|-----------------------|------|
| ROAST PORK FRIED RICE | 3.25 |
| CHICKEN FRIED RICE | 3.25 |
| SHRIMP FRIED RICE | 3.50 |
| LOBSTER FRIED RICE | 4.25 |
| YOUNG CHOW FRIED RICE | 3.95 |
| BEEF FRIED RICE | 3.25 |
| HAM FRIED RICE | 3.25 |

CURRIED DELICACIES

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| CURRIED CHICKEN Sliced Chicken with Green Pepper and Onion, cooked in Curry Sauce. | 4.95 |
| CURRIED BEEF Sliced Beef with Green Pepper & Onion, cooked in Curry Sauce. | 5.25 |
| CURRIED SHRIMP Jumbo Shrimp with Green Pepper, Onion & cooked in Curry Sauce. | 6.50 |

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|---|------|
| GON JEN YOW YUK SEE Shredded beef with carrot and other vegetable slivers in a mildly spicy, unusual dressing you'll love. | 6.25 |
| MOU SEE PORK or BEEF or SHRIMP Do-It-Yourself Chinese Crepes. Crunchy vegetables, tender pork bits, oriental seasonings. Spoon this delicately blended melange onto Chinese pancakes (crepes). New taste treat. | 5.95 |
| MAI POR DOW FOO An exotic sauce harmonizes ground pork with subtle flavored Chinese bean curd. | 4.95 |
| GUNG RO CHICKEN OR SHRIMP DING Diced chicken or shrimp, combined with flavorful diced peanuts caressed by a unique mildly hot sauce. | 5.50 |
| GON SHU LUNG HAR Succulent, fresh lobster sauteed and enhanced by a hot, spicy Chinese sauce that encourages the delicate lobster flavor to come through. Yummy! | 9.95 |
| JAR CHUNG MEIN A delectable noodle side dish smothered in a hearty Mandarin hot sauce. Zesty flavor. | 4.95 |

PEKING DUCK
Plan ahead if you wish to enjoy our luscious whole Peking duck par excellence.
21.95
Please order two days in advance as it takes that long to properly prepare this fabulous, memorable repast for you and your guests.
Serves 4 royally!

Taiwan Restaurant is pleased to offer you spicy Northern Chinese Style delicacies.

Mandarin or Szechuan Cuisine

2 Delicious New Soups!

HOT & SOUR, Soup for 2
A spicy, hot culinary treat 3.00

SUB GUM WAR BAR TUNG,
Soup for 2
A crunchy, lively seasoned rice-vegetable soup 2.95

SPECIAL WEEKDAY LUNCHEONS Only . . . \$2.25

Served Mondays through Fridays-Includes Soup and Dessert. Try It!



For Intimate Dining, Reserve One of Our Tea Houses for Your Party

Ask About Our Banquet Facilities & Catering Service

TAKE OUT ORDERS . . . Practically Anything on Our Menu Is Available For You To Enjoy At Home.

GOURMET MENU is on back page



Our Gourmet Menu introduces you to the highly developed art of Chinese cooking featuring the spices and sauces which make it one of the world's great cuisines.

Gourmet Specialties

"Far Out" From the Far East

SOUPS

WINTER MELON SOUP

Fresh winter melon simmered with strips of pork, water chestnuts, and mushrooms. An unusually different and tasty soup. 3.50

BIRD'S NEST SOUP (Yuen Woh Tong)

Choice Imported Yuen Woh in Rich Chicken Broth, garnished with finely chopped Chinese Ham. (Serves 2 or 3) 5.00

SEA WEED SOUP (Gee Choy Tong)

Flaky imported Sea Weed with chopped Water Chestnuts and Egg Flower in a full-bodied soup. (Serves 2 or 3) 3.00

HOT AND SOUR SOUP

A Harmonious Blend of Mushrooms, Bamboo Shoots and Water Chestnuts simmered in a highly seasoned Chicken Broth. (Serves 2 or 3) 3.00

BEAN CAKE SOUP

Bean cakes simmered in chicken broth and served up sumptuously with roast pork and Chinese vegetables. 3.50

ENTREES

BEEF TENDERLOIN WITH BROCCOLI

Selected Tenderloin of Beef cut into generous size cubes sauteed and blended with Oyster Sauce and Wine, served with tender-crisp fresh Broccoli 7.95

LOBSTER YUK SEUNG

Chunks of Fresh Lobster Meat sauteed with Pork, Water Chestnuts, Bamboo Shoots, Topped with a rich creamy egg sauce. 8.95

STEAMED WHOLE LOBSTER (Yong Lung Har)

Maine's finest Lobster steamed and cut in easy-to-eat pieces and sauteed with Black Bean Sauce and Finely Ground Pork 10.95

GON GEN HAR LOOK (Shrimps with Oyster Sauce)

Shelled fresh large Shrimps sauteed with slivers of Ginger Root to enhance their delicate flavor then smothered with Dark Oyster Sauce 7.25

TAI JOP WOI

Tender slices of Lobster, Shrimp, Chicken, Roast Pork and Chicken Livers sauteed with Bamboo Shoots and Snow Peas in a flavorful sauce featuring our special herbs 7.50

HONG SHU DOW FOO (Bean Cake Main Dish)

Chinese Bean Cake Cubes, whole Shrimps, Roast Pork and Snow Peas deep fried in Peanut Oil and served in a special sauce 6.95

CHOW MING YOUNG

Our award winning specialty. A succulent blend of Lobster, Beef, Chicken and Shrimp, stir fried with Black Mushrooms and Chinese Vegetables Topped with Deep Fried Vermicelli Noodles. 7.95

DOUBLE COOKED PORK

Pork Tenderloin sliced paper thin, stir fried with Tiger Lily, Ginger, Onions and Hot Sin Sauce with a touch of tabasco. 6.95

SCALLOPS SUPREME

Jumbo Scallops, deep fried, mixed with Black Mushrooms, Snow Peas and Chinese Vegetables. 7.95

KOWLOON STEAK

Chunks of Tenderloin wrapped in Bacon, pan fried to perfection with Onions, topped with an Exquisite Sauce. 8.95



American Menu

LETTUCE AND TOMATO 1.00
FRIED EGG 1.25
FRIED HAM 1.95
BACON AND EGG 1.95
CHICKEN 1.95
CLUB 3.25
WESTERN 1.95
HAM 1.95

SHRIMP COCKTAIL 3.50
N.Y. STRIP STEAK DINNER
Potato, Vegetable, and Salad 7.95
TURKEY DINNER
Potato, Vegetable, and Salad 5.95
HAM STEAK
Potato, Vegetable, and Salad 5.95
GRILLED PORK CHOPS
Applesauce, Potato, Vegetable, and Salad 5.95
BREADED JUMBO SHRIMP
Potato, Vegetable, and Salad 6.95



DINNER



This Old House Restaurant

In the early 1870's, the original town of Berthoud was established south of the present town on the north bank of the Little Thompson River. The town was used as a source of water for the Colorado Central Railroad, but the slopes of the river made it a difficult stop for freight trains, so in 1883, homesteader Peter Turner offered to lay out a townsite on his land to the north. In the interest of diplomacy, the task of naming the new town was ultimately simplified by choosing the railroad surveyor, Captain Edward L. Berthoud, as its namesake. This proved invaluable in avoiding a tiff between local personalities who perhaps considered their contributions to Berthoud's early history as worthy of individual recognition.

Kindly old Doc Clymer, one of the town's earliest physicians, traveled with his family from Illinois to Johnstown by covered wagon in the autumn of 1899. In 1903 he built THIS OLD HOUSE for his delicate wife Ella and his three children, Floyd, Elmer and Polly.

At 11 years of age, Floyd owned the only Maxwell and Cadillac dealership in Berthoud.

Henry Ford recognized him as being the youngest automobile dealer in the world. Elmer, the adventure seeker, joined the navy and went off to fight in World War I. Polly, the youngest and only girl, delighted herself and her friends with "parlor pantomimes".



THIS OLD HOUSE has experienced many different owners since the early 1900's, but none so inspired by its quaintness and history as the current owners, John and Lorene Eno. Their restoration sustains a relaxed, casual, Victorian atmosphere in which to enjoy your dining experience.

Welcome!



APPETIZERS

Vegetables Tempura \$4.25
Assorted fresh vegetables deep fried in an oriental tempura batter. Served with sweet & sour sauce and our own cocktail sauce.

Shrimp Cocktail \$4.75
Tender chilled shrimp on ice served with our own cocktail sauce.

This Old House Escargot \$4.75
Young tender snails broiled with fresh mushroom pieces and seasoned garlic butter.

Carriage Combination \$4.50
A delectable combination of egg rolls, rumaki, and spiced chicken wings served with hot mustard, sweet & sour sauce and cocktail sauce.

The Captain's French Onion Soup \$2.50
Broiled homemade french onion soup, topped with croutons, mozzarella and parmesan cheese.

Stuffed Mushrooms \$4.50
Large mushrooms stuffed with crabmeat and topped with Hollandaise Sauce, broiled under an open flame.

BEVERAGES

Hot Chocolate, Coffee, Hot or Iced Tea, Sanka and Soft Drinks. \$.50
Stock Tea — Milk \$.75

PLEASE ASK TO SEE OUR WINE AND COCKTAIL LIST

For all parties of seven or more there will be an automatic gratuity charge of 15%.

DINNER

All dinners include vegetable of the day and your choice of soup or salad and baked potato or rice pilaf.

Polly's Filet Mignon \$11.50
The most tender cut of beef wrapped in bacon and broiled to your satisfaction.

**Ella Clymer's
Beef Wellington** \$12.50
A choice cut of tenderloin topped with pate, wrapped in pastry, and baked to seal in the juices.

Pete Turner's New York Steak \$11.00
A large cut of sirloin trimmed lean and charbroiled to suit your preference.

Grandview Hotel Pepper Steak \$11.50
A New York steak sauteed in butter, covered with a creamed brandy and peppercorn sauce.

Elmer's Top Sirloin \$9.50
A thick cut of truly flavorful beef. Charbroiled to order.

"Pappy's" Teriyaki Steak \$8.95
Marinated in teriyaki sauce and charbroiled to perfection.

Doc's Kabob \$7.50
Cubed teriyaki sirloin charbroiled with a variety of vegetables and served on a bed of rice pilaf.

The Berthoud Depot Prime Rib \$13.50
Friday, Saturday and Sunday only
The King of Beef, slow roasted to retain all its flavorful juices. Served au jus. Creamy horseradish sauce available upon request.

Lite Prime Rib \$2.95

Rocky Mountain Trout Almondine \$8.25
Rainbow trout lightly dusted in seasoned flour and delicately sauteed. Topped with toasted almonds.

Floyd's Flounder \$9.25
Filet of flounder stuffed with crab filling and baked to a golden brown, served with lemon.

This Old House Scampi \$11.50
Large shrimp sauteed in garlic butter with sliced mushrooms and green onions. Served on a bed of rice pilaf.

Shrimp Tempura \$11.50
Large shrimp gently fried in tempura batter. Served with cocktail sauce and sweet & sour sauce.

DESSERTS

English Trifle \$1.95
An English inspiration combining pound cake, custard, preserves and brandy. Whipped cream and sliced almonds add the final touch.

Cheesecake \$2.00
With strawberries \$2.25

Carrot Cake \$2.00

Fresh Pastries \$2.25
Let your waitress show you our pastry cart.

Ice Cream, Sundaes \$.75

LIBATIONS

OLD DOC CLYMER'S CURE ALL \$2.50

A hot drink with rum, lemon peel, cinnamon stick, cloves, hot boiling cider, and butter.

ELIA'S MINT JULEP \$2.25

A very refreshing drink with bourbon, powdered sugar, mint, and soda water.

FLOYD'S MODEL "T" \$2.50

This drink combines brandy, cointreau, and lemon juice.

ELMER'S ARTILLERY PUNCH \$2.50

When you've had a tough day try brandy, rum, gin, orange juice, and lemon juice.

POLLYANNA \$1.75

This non-alcoholic drink combines Collins mix, pineapple juice, grenadine, and a slice of lime and a cherry.

CAPTAIN BERTHOUD'S

CABOOSE \$2.50

Mmmmm, this drink includes vodka, cherry brandy, and orange juice.

THIS OLD FASHIONED \$2.25

Get a feeling of the old days with sugar, sprinkle with dash of angostura bitters, lemon slice & cherry, and whiskey.



This Old House Restaurant

THIS OLD HOUSE RESTAURANT Welcomes you and your friends!

We have private rooms for groups or we will open the whole house for groups up to 122. Reasonable cost and personal care from John, Lorene and their friends. You will have several truly special items to select from for your dining delight. Everything will be custom made for your special group, for any occasion.

We would like to welcome you to
OUR HOUSE ... call us for reservations
532-2648.

John & Lorene Eno
& friends



